



DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

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MANAGING FUR SEALS, CONCOCTING RECIPES— ALL IN A DAY'S WORK FOR THE FISH AND WILDLIFE SERVICE

It may seem alien to a Government agency with such virile responsibilities as the management of fur seal herds and the destruction of predatory animals, but the Fish and Wildlife Service works up recipes for the housewife. Its kitchen-counseling activities are part of a plan to make America more fish-conscious.

In line with this program to promote fishery products, the Service's Branch of Commercial Fisheries keeps a spotless, well-equipped test kitchen busy eight hours a day, five days a week, at its technological laboratory on the campus of the University of Maryland at College Park.

The kitchen is operated by four home economists, Rose G. Kerr, Jean M. Burtis, Dorothy M. Roby, and Sarah P. Weems. They concoct and test fish recipes, then distribute them in printed form to restaurants, homemakers, food editors, and even to Army mess sergeants. The Service's home economics staff hopes that their work will build up a heavier store of ideas on how fishery foods can be prepared.

The Fish and Wildlife Service home economists also put on fish cookery demonstrations for women's groups and set up displays and exhibits at national conventions and meetings of restaurant, home economics, dietetics, grocery, public health, and food service groups.

At their exhibits and demonstrations, they discuss the nutritive value of fishery products, display the different market forms of fish and shellfish, show the proper methods of care and storage of fishery foods, and prepare fish recipes.

Mrs. Kerr, who is in charge of the Service's home economics section, believes that fishery foods deserve a more important place on the American diet than they now hold.

Food values of fish, she says, are equal, to that of beef and poultry. She explains that fish are excellent sources of proteins, minerals, vitamins, and fats. Fresh salmon, for instance, contains more calories, fats, calcium, phosphorus, vitamin A, thiamin, and niacin than roast beef.

Mrs. Kerr points out that fish is less expensive than meat, and is comparatively simple for the housewife to prepare. The variety offered by fishery foods

is also an outstanding advantage, she says. About ninety species of food fishes, known by more than 160 different names, are native to the United States and surrounding waters.

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(Note to Editors: Requests for photographs to accompany this story should be addressed to Educational Section, Branch of Commercial Fisheries, Fish and Wildlife Service, Washington 25, D. C.)